



United States  
Department of  
Agriculture

Agricultural  
Marketing  
Service

1400 Independence Avenue, SW  
Washington, DC  
20250

October 26, 2007

**Commodity Specification for  
Chicken Burgers  
DATED September 2007**

**Amendment No. 1**

This amendment revises the pre-bid sample production, metal detection, fat level requirements, and chicken burger rework for the Commodity Specification for Chicken Burgers.

1. Page 2, Section II.A.5. Pre-Bid/Production Samples: Revise the Pre-Bid/Production Samples requirements to read as follows:

Sample preparation will be in accordance with Poultry Programs' guidelines. Instructions in the Poultry Grader's Handbook; Section 10; VI. Pre-Bid Sample Certification, will be used to certify the pre-bid samples. Pre-bid samples must meet the formulation, fat content, and processing requirements of this specification and be subject to USDA/AMS supervision.

2. Page 12, Section II.E. Metal Detection. Revise the metal detection requirements to read as follows:

The commodity must be examined by a metal detection device capable of detecting metallic contaminants including, but not limited to, stainless steel shavings, metal clips, metal fragments from cutting equipment, and pieces of wire. The commodity must be examined: (a) prior to packaging; or (b) after it is packaged; or (c) packed in shipping containers in accordance with the procedures in AMS 910, Poultry Grader's Handbook. Commodity found to be contaminated with metal will be handled in accordance with FSIS procedures. Other procedures for examination of the commodity may be approved by the Deputy Administrator of Poultry Programs, in writing.

3. Page 16, Section II. I. Fat requirements for ground fowl product (Burgers): Revise the fat content requirements to read as follows:

A lot or subplot (as defined in II.F.1 and II.F.2.) of ground fowl product (Burgers) must contain  $\leq 15.0$  percent fat.

4. Page 16, Section II.J. (New Item): Reprocessing Cooked Commodity:

Cooked and packaged commodity which does not meet the specification requirements may be reprocessed provided the: (a) product is reprocessed within 8 hours from the time of cooking; (b) temperature of the cooked commodity has been lowered to not higher than 40 °F (4.5 °C) and not lower than 26 °F (-3.4 °C) if the product is held for longer than 8 hours; and (c) commodity is incorporated into raw formulated commodity (at a maximum of 5 percent of the formulated batch), (d) must be reground through no greater than 1/16 inch (1.5 mm) plate prior to incorporation into the ground chicken formulation, cooked, packaged, and placed in a freezer within 12 hours from the end of the shift it was produced.

**EFFECTIVE DATE:** This amendment is effective with offers due by 12 noon, Central Time, October 31, 2007, and on all subsequent offers.

All other terms and conditions of the Commodity Specification for Chicken Burgers dated September 2007 remain unchanged.



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Rex A. Barnes  
Deputy Administrator  
Poultry Programs